

Turkey Taco Lettuce Wraps

Yield: About 6 tacos

Ingredients

- 1 Tbsp olive oil
- 3/4 cup chopped yellow onion
- 1 lb 95% lean ground turkey
- 2 cloves garlic
- Salt and freshly ground black pepper
- 1 Tbsp chili powder (preferably 2 tsp regular chili powder and 1 tsp ancho chili powder)
- 1 tsp ground cumin
- 1/2 tsp paprika
- 1/2 cup tomato sauce
- 1/2 cup low-sodium chicken broth
- Iceberg or Romain lettuce leaves, doubled up, for serving
- Shredded Mexican cheese, diced Roma tomatoes, diced red onion, diced avocado, chopped cilantro, light sour cream, for serving

Directions

- Heat olive oil in a non-stick skillet over medium-high heat. Add onion and saute 2 minutes. Add turkey and garlic, season with salt and pepper, and cook, tossing and breaking up turkey occasionally, until cooked through, about 5 minutes. Add chili powder, cumin, paprika, tomato sauce and chicken broth. Reduce to a simmer and cook about 5 minutes until sauce has reduced. Serve mixture over lettuce leaves with desired toppings.